



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

MILWAUKEE COUNTY DEPT. OF PARKS, RECREATION AND CULTURE
DRETZKA GOLF CLUB HOUSE
12020 W BRADLEY RD
MILWAUKEE, WI

6/2/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-501.17	Hot dogs and open packages of sandwich meat are not datemarked. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. Opened food packages of ready to eat, potentially hazardous foods must be discarded within 7 days of opening. Properly datemark all RTE, PHF.	6/2/2008
4-501.116	The concentration of the sanitizer being used at the warewash sinks tested at over 200ppm. Supply test strips and ensure that the concentration of bleach sanitizer is between 50ppm and 100ppm at all times. This also applies for the sanitizer in the sanitizer buckets.	6/2/2008



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4-601.11

The plate inside the ice machine has an accumulation of mold. The plate must be cleaned as often as necessary to prevent the growth of mold and the accumulation of debris. Clean and maintain clean the plate inside the ice machine.

6/2/2008

Notes:

As stated by an employee, the dish machine is not in use and needs to be repaired. Currently, employees are manually washing the dishes in the 2 compartment sink. Ensure that all employees know the setup and procedure for washing dishes. The left sink is to be set up with soap and water and the right sink is to be set up with sanitizer (bleach: at a concentration of 50ppm-100ppm). Supply test strips for testing the bleach.

When washing produce, ensure that all employees use the right hand sink of the 2 compartment sink and that a colander or strainer is used.

On 6/2/2008, I served these orders upon MILWAUKEE COUNTY DEPT. OF PARKS, RECREATION AND CULTURE by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature